



### **Blueberry Zucchini Squares**

2 cups shredded zucchini    ½ cup buttermilk  
 1 Tbsp. grated lemon peel    3 Tbsp. lemon juice  
 1 cup butter, softened    2 ½ cups sugar  
 2 eggs    ½ tsp. salt    1 tsp. baking soda  
 3 ¼ cups plus 2 Tbsp. flour, divided  
 2 cups fresh or frozen blueberries  
 Glaze: 2 cups powdered sugar  
       ¼ cup buttermilk  
       1 Tbsp. grated lemon peel  
       2 tsp. lemon juice  
       1/8 tsp. salt

Preheat oven to 350°. Grease a jellyroll pan. In a small bowl, combine zucchini, buttermilk, lemon peel and juice. In a large bowl, cream butter and sugar until fluffy. Beat in eggs. Slowly add 3 ¼ cups flour, soda and salt. Gradually add in zucchini mixture, mixing well. Toss blueberries with 2 Tbsp. flour. Fold into batter. Pour into jellyroll pan, spreading evenly. Bake 30-35 minutes or until toothpick inserted in center comes out clean. Cool completely. In a small bowl, mix glaze ingredients until smooth and spread over top. Let stand until set.

### **Blueberry Vinaigrette**

1 cup fresh blueberries  
 2/3 cup vegetable oil  
 1/3 cup balsamic vinegar  
 2 Tbsp. water  
 2 Tbsp. honey  
 ½ tsp. salt  
 Combine all ingredients in a food processor. Pulse until smooth. Refrigerate until serving time.  
 Delicious on salads!

### **Blueberry Graham Dessert**

3/4 cup graham cracker crumbs    2 Tbsp. sugar  
 ¼ cup chopped walnuts    ¼ tsp. cinnamon  
 2 Tbsp. butter, melted  
 1 - 3 oz. pkg. cream cheese, softened  
 1/3 cup powdered sugar  
 ½ cup ricotta cheese  
 2 tsp. lemon juice  
 4 cups fresh blueberries  
 Whipped cream or Cool Whip, optional  
 In a bowl, combine the cracker crumbs, walnuts, sugar and cinnamon. Stir in butter; set aside. In another bowl, beat cream cheese and powdered sugar until smooth. Beat in ricotta cheese and lemon juice. Place 2 cups blueberries in bottom of trifle dish. Top with cream cheese mixture. Add graham cracker topping. Top off with remaining blueberries. Garnish with whipped cream or Cool Whip, if desired. Refrigerate until serving. Can also be served in individual dishes.

### **Blueberry Banana Bread**

½ cup shortening    1 cup sugar  
 2 large eggs    2 tsp. vanilla  
 2 cups flour    1 tsp. baking soda  
 ½ tsp. salt    2 ripe bananas, mashed  
 1 cup fresh blueberries  
 In a large bowl, cream shortening and sugar until fluffy. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add creamed mixture, beating just until combined. Stir in bananas. Fold in blueberries. Pour into 3 5 ¾" x 3" x 2" loaf pans. Bake @ 350° for 30-35 minutes or until toothpick in center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

### Buttery Blueberry Cobbler

2 cups fresh or frozen blueberries  
1 Tbsp. lemon juice  
1 ½ cups sugar, divided  
½ cup butter                      1 cup flour  
2 tsp. baking powder            ½ tsp. salt  
¾ cup milk                         1 egg, beaten  
Whipped cream for topping, optional  
In a saucepan, combine berries, lemon juice and ½ cup sugar. Bring to a boil; remove from the heat. Set aside. Put butter in a 12" x 7" baking pan; place in heated oven until butter melts. In a small bowl, combine remaining sugar with flour, baking powder, salt, milk and egg. Pour over melted butter. **DO NOT STIR.** Spoon berry mixture over batter. **DO NOT STIR.** Bake @ 350° for 40-45 minutes or until golden brown. Serve at room temperature with whipped cream, if desired. Yields: 10-12 servings

### Fruity Baked Oatmeal

3 cups quick cooking oats  
1 cup brown sugar  
2 tsp. baking powder  
1 tsp. salt  
½ tsp. cinnamon  
2 large eggs, lightly beaten  
1 cup milk  
½ cup butter, melted  
¾ cup chopped, peeled tart apple  
1/3 cup chopped peaches  
1/3 cup blueberries  
Preheat oven to 350°. In a large bowl, combine first 5 ingredients. Combine eggs, milk and butter; add to the dry ingredients. Stir in fruit. Pour into an 8" square greased pan. Bake, uncovered, for 35-40 minutes or until knife inserted in center comes out clean. Serve warm.

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### Blueberry Walnut Salad

1 – 10 ounce pkg. mixed salad greens  
Baked or grilled chicken, diced  
1 pint fresh blueberries  
¼ cup walnuts  
¼ cup crumbled feta cheese  
½ cup raspberry vinaigrette dressing  
In a large bowl, toss the salad greens with the chicken, blueberries, walnuts and raspberry vinaigrette. Top with feta cheese before serving.

### Blueberry Croissant Puff

1 – 8 oz. cream cheese, softened  
2/3 cup sugar  
1 tsp. vanilla  
2 eggs  
1 cup milk  
3 large croissants, torn up into small pieces  
1 cup fresh or frozen blueberries  
Beat cream cheese, sugar, eggs and vanilla until smooth. Gradually add milk while beating. Mixture will be runny. Place croissant pieces in a greased 8" square pan. Top with blueberries, then cream cheese mixture. Let set for at least 20 minutes or overnight. Bake @ 350° for 35 minutes.

### Blueberry Cream Muffins

4 eggs  
2 cups sugar  
1 cup vegetable oil  
1 tsp. vanilla  
4 cups flour  
1 tsp. salt  
1 tsp. baking soda  
2 cups sour cream  
2 cups blueberries  
Preheat oven to 400°. Grease 24 muffin cups or line with paper muffin liners. In a large bowl beat eggs, gradually add sugar while beating. Continue beating while slowly pouring in oil. Stir in vanilla. Sift together flour, salt, and baking soda. Stir into egg mixture along with sour cream. Gently fold in blueberries. Pour batter into muffin cups. Bake for 20 minutes.